



Le Menu du Dimanche Midi
Sunday March 22nd, 2026
Lunch Menu

Appetizer

Seasonal selection of hors d'oeuvres and salad

Main

Veal Osso Buco

Traditional dish from Milan, the strong influence of Italy on the mediterranean region made this dish very popular in the south of France. It is a deeply fragrant and flavorful ragout made with veal shanks and vegetables. Osso Buco means «hole in the bone» in Italian, referring to the bone marrow in the veal shank, most important element of the dish.

Your Osso Buco will be served with a saffron orzo risotto.

Dessert

Grapefruit and Vanilla Tart

Sablé Breton, vanilla cream, fresh grapefruit

\$95

Price per person. Menu will be served family style to your entire party.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.